

ESTABLISHED 1848

RURAL  
WORLD

HOWARD'S RURAL WORLD

DEVOTED TO AGRICULTURE HORTICULTURE HORSES CATTLE SHEEP SWINE ETC.

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## COLMAN'S RURAL WORLD.

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## FARMERS' CO-OPERATIVE ASSOCIATIONS.

We do not propose in this connection to dwell upon the probability of a national farmers' organization, nor to emphasize the need for such an institution, if indeed it were desirable or even possible.

It is true that organization is the order of the day. The labor unions among the industrial classes, and the billion dollar consolidations among capitalists, have suggested to those directly interested in agricultural affairs the feasibility of some sort of combination by the farmers of this country as a protection from the encroachments of those opposing forces already indicated and as a positive weapon for the betterment of agricultural conditions generally.

That an effective solidarity is possible among the farmers of this country does not yet appear. That such an end is extremely difficult or at present immature is shown from the wrecks by the wayside. The Farmers' Alliance, the Grange movement, the farmers' co-operative stores, and the Populist party have each flashed a meteoric course across the heavens and left, at best, a few floating sparks, reminders of their failure. These failures were not absolute. They are only the preparations for the final victory.

Speculations on this subject of interest, and the matter will doubtless work itself out in due course of events. It must be non-political and it must be similar in plan to the American Federation of Labor; that is, a federation of distinct local or state organizations of specific interests.

There are two facts which every farmer and every "farmer's friend" should keep steadily in mind. One is that a lasting and powerful organization cannot be forced. It must be a development arising naturally from existing conditions to meet the natural demand for such a combination when the farmers are united in a common cause. The second fact is that the organizing influence must come from within. No ready-to-wear schemes go.

A fool and his money are soon parted, and it must be a very foolish farmer, indeed, who would take stock in or consign produce to an enterprise which has no real basis in a high-sounding name and a monumental nerve. Ordinary prudence, just any old kind of caution, would at least require an investigation as to the sponsors for such an institution. Here is a safe query: "Who are the men behind it?" and here is a hint: "Does it ring true?" A proposition in the name of a Farmers' Co-operative Association may be quite plausible, but if read between the lines how does it sound? Little can be gained by giving specific warning in isolated cases of the "Grand Bunco." What we want to impress upon every reader, whether he be credulous or skeptical, is the value of forming habits of discrimination—to think for himself.

## COW PEAS FOR GREEN MANURE.

A young farmer asks, "When shall I sow cow peas to be plowed under for corn?" Those familiar with the habits of cow peas know that this leguminous plant is sensitive to cold and wet. It loves a warm bed, and while needing plenty of moisture will resist drought where corn will shrivel. Frost is an enemy of cow peas and the seed will not germinate in a cold soil.

In the latitude of St. Louis it is not advisable to plant before the first of May, although much depends upon the season. They may be drilled or sown broadcast and harrowed in after wheat, oats or rye have been harvested and plowed under in the fall. The corn crop, on such land, the following season will be vastly improved, both by the addition of humus to the soil and by the increased amount of nitrogen which the plant appropriates from the air. Many good farmers advocate leaving the vines to rot and cover the ground during the winter and plowing under in the spring.

An excellent method of utilizing cow peas as green manure is by sowing broadcast or with a five-hoe drill in the corn, as it is "laid by." While cow peas re-

quire much sunshine and do not make the growth in corn that they would if sown alone in well-prepared soil, they will in favorable seasons if the corn is not too heavy or closely planted make a good growth of vines and after coming to harvest can be plowed under for wheat or any succeeding crop. This method involves only the cost of seed and labor of sowing.

They will keep weeds down, which in a wet season and a rank soil are a pest apparently unavoidable, as they will grow in corn long after cultivation is impossible with horse power.

The best sorts for fertilizing purposes are the vining kinds as the Blacks.

Various quantities of seed are recommended, depending upon conditions. A half-bushel to the acre of the vining sorts is ample and less is necessary if sowed between corn rows.

The agricultural economists maintain that it is better to feed such crops and return the manure to the soil, and they are quite right in the abstract. But the doctrine is in no danger if we add that in many instances the farmer is not in position to properly cut, cure and care for a crop of cow pea hay, while the direct return of the accumulated nitrogen to the soil is made with little additional labor. If the farmer needs the hay he should feed it by all means.

## BUGS, BIRDS AND BUGS.

## A Brief History in Three Chapters.

I. Thirty years ago spraying fruit trees was almost unheard of. The thousand and one insect enemies of the Horticulturist had not arrived in force. The orioles and robins nested in the trees and the sparrows and brown thrushes in the hedgerows. There were plenty of birds, plenty of bugs for the birds and plenty of birds and fruit for the boys.

Last week Mr. Edwin H. Riehl emphasized the point that spraying thoroughly was the only safeguard for a good orchard crop. Spraying is now a science, and requires capital, knowledge and infinite pains. Successful fruit growing means a continuous fight against insect enemies. There are still plenty of bugs and plenty of boys; a little fruit, but where are the birds.

II. In the report of the Missouri Audubon Society, published in "Bird Lore," the organ of the Audubon societies, for August, it is stated that song and insectivorous birds have decreased 50 per cent and game birds 80 per cent in the state of Missouri during the past fifteen years. Are the song and game birds to follow the buffalo and Indian to extinction? Draw your own moral. There are more chapters.

## PALACES OF AGRICULTURE AND HORTICULTURE.

The contract for grading the sites of the Palaces of Agriculture and Horticulture at the World's Fair has been let. The work will require the handling of 252,000 cubic yards of earth, carrying it an average distance of 500 feet. The Agriculture building, according to revised plans, will be 500 by 1,000 feet, covering an area of nearly a million square feet, or more than 22 acres. In this great building will be displayed the extensive exhibits of foods, dairy products, bees and bee products, farm machinery and the agricultural exhibits of states and nations of the world. The location of the building is near the central part of the Exposition grounds, and its immense size, upon the elevated site which has been allotted to it, will make it perhaps the most prominent of the fifteen great exhibit palaces.

The Palace of Horticulture will stand directly south of the Palace of Agriculture and will be 400 by 600 feet, having an area of 240,000 square feet, or seven and a half acres. One room in this building, 400 feet square, will be devoted to fruits and fruit products; another room, 200 by 400, to a conservatory, with floral display, and still another room, 200 by 400 feet, to the accessories of horticulture, such as implements and appliances for the cultivation and handling of fruits and flowers.

The elevation of these palaces is such as to afford opportunity for terraced gardens and other beautiful landscape effects, while the outdoor exhibits of agriculture and horticulture will be very extensive and interesting, both to the general visitor and the practical grower or expert. Frederick W. Taylor is the chief of the department of agriculture and acting chief of horticulture. The plans for both these great palaces are now being prepared in the department of works under the direction of the director of the fair, Isaac S. Taylor, the director of the area of 250,000 square feet and the arrangement of the similar palaces at any former exposition.

## USE FOR RUSSIAN THISTLES.

A few weeks ago the RURAL WORLD published a brief sketch on "Russian Thistle Hay" and in the recent issue volume entitled "Russian Thistle Forage," issued by Secretary E. D. Coburn of the Kansas Board of Agriculture, is contained much interesting and entirely new information relative to the use of the thistle as feed for live stock, giving the experiences of individuals who have so utilized them. Emphatically disclaiming any intention of encouraging or even countenancing the growth of these thistles for any purpose Mr. Coburn says in part:

Of the many parties interviewed upon their experiences with it, most agree that the so-called "thistle hay," quite favor-

ably corresponds in feeding value with that from native grasses, and some even assert that it is equal to alfalfa, which it is said to resemble in some respects when properly cured and handled. At all events, from a general survey of the reports, thistle hay is considered by those who have used it nutritious and fattening, and cattle and sheep with no other feed can be sustained throughout the winter in as fair condition as when other ordinary forage is used. It is also indicated that horses and mules do not seem to care so much for, nor do so well on thistle hay as does other stock, and hogs will not eat it at all, although they relish the thistles when cut and fed green. When used with sorghum, millet, alfalfa, etc., the general experience has been that cattle made no apparent distinction between them, and if any preference was shown it would likely be in favor of the thistles. The hay is generally all thistles, owing to their habits of growth, as where sufficiently numerous to justify harvesting they have usually choked out other vegetation. Even other weeds, and in the majority of cases no cultivated crops were grown; and if attempted they more often than otherwise came to naught. Small grains, such as wheat, rye and oats, are easy victims of the thistles. Crops that can be frequently cultivated, like corn, can be successfully grown, other conditions being favorable. In spite of the thistles, as the frequent cultivation necessary for the best development of the corn, the weeds and the growth of those not killed by it. But lands badly infested with Russian thistles are at best much depreciated for general farming.

The thistles are cut for hay with mowers, ordinarily when 8 to 12 inches high, and blooming, before the stems become hardened and woody. The methods of handling after cutting are various. Some rake and stack immediately; others let them cure as they lie, afterwards stacking; while still others let them wilt, then cure in shock, and haul from the field as used, or stack at convenience; whatever way they are handled seems to give satisfaction, provided the hay is not rainwashed after cutting, which discolors and may make it distasteful to stock. To prevent this possibility in a measure, it is suggested that thistle stacks should be topped with something that will turn rain, as at first the thistles lie very loosely and will not shed water, although later settling quite compactly. Some report that thistles can be cut two or three times during a season, when conditions are favorable.

Wherever live stock has access to thistles it is observed that the young plants are greedily eaten, and they are found excellent for increasing the flow of milk. Their early growth gives succulent grazing in the spring some time before other vegetation is available, and is abundant on infested tracts, regardless of weather or soil conditions.

It is generally reported that all live stock relish the pasturage afforded by thistles for the three or four growing months each year, but that sheep and cattle, particularly like it, abandoning other herbage in its favor, and even break through fences in their eagerness to graze upon it, rather than be confined to the prairie or buffalo grass. Thistles, of course, are most valuable for pasturage when young and tender, but live stock will eat apparently with relish the matured plants in the fields, when damp and soft, sometimes even preferring them to the green grass. When intended for hay thistles preferably should not be grazed upon. Whether grazed or cut for hay they will in course of the season produce abundantly of seed, and their existence is in no wise threatened by either. It is also reported that the very young plants are excellent for human food as "greens."

## NOTES FROM AN OHIO FARM.

Editor RURAL WORLD: Home again, and oh, so tired. One never knows what his home until he has spent a few weeks at hotels, and Col. Bettles, Bond Henderson, Judge Frost and John Leonard will know from this how I appreciate the time spent with them at their hospitable home. It is a revelation to a farmer of Southern Ohio, where a 30-acre field of corn or wheat is not seen in ten miles of travel, to see the broad 800 and 1000 of the west, and it would not be strictly true to say that the sight of these large fields always brings pleasant thoughts. The grain from the small field is carefully stacked or more often put into the barn, the corn on the small field is all cut up and the fodder fed to the stock.

At Palmyra we held a fine institute, the work of Buff Jersey and Dr. Luckey being of especial interest in that newly organized section. The Palmyra Dairy Association deserves credit for the way in which its members worked for the success of the meeting.

At Shelby the meeting was not so largely attended, but the interest was good enough to predict better things for next year. Clarence was a failure, even if the secretary, Mr. Ellis, did have assurance that parties there would work up a good meeting. Meadville and Callao organized permanent institute societies last year, and the result was two grand meetings. They have some workers at these places and they get out the people, even if the secretary is a failure. Southern Ohio at this point appears to be ten days to two weeks later. There has been considerable cultivation of wheat, more particularly in Indiana and Ohio. Stock raising appears to be general all along. The

meeting at Cameron was fairly well

attended, and the discussion of the

lectures was quite brisk at times. Easton

had one of the best meetings of the series,

and the club of new RURAL WORLD

readers from that place will know from

this that Lyon has not forgotten them.

Pickering was a failure the second day

from the fact of a primary election being

held there; strange that a farmer can

spend a day electing some politician to of-

fice and be too busy to go and listen to

lectures on matters of vital importance

to himself and his profession.

So ended the first two weeks of Missouri

institutes, and while the meetings were

not so largely attended as last year the

interest was as great, and the good seed

sown in past meetings has grown into a

crop of better methods.

At Rockport we found several men from

our home county and it was a pleasure

to note that they were prosperous people.

Up at Graham the writer found a pro-

gressive set of farmers, but he also found

something to scold about. In perhaps 500

acres of stable manure thrown out on a

creek bank to wash away, when some

fields in the immediate vicinity stood in

need of it, and he hopes that before

spring this manure will have been hauled

to some near-by fields. Here the road

question was agitated, the main effort

being directed toward the improvement of

the common earth road. This seems to be

a writer's mistake as in many sections of

the country the roads are all of

gravel and macadam. Good friends, the

writer knows of districts where the average

selling price of land is less than \$5

per acre where improved roads costing

\$1,800 to \$5,000 per mile are found every-

where. Surely you, with your \$50, \$80 and

your \$100, could afford to

improve your main roads at a like cost.

Perhaps the writer is a trifle queer in his

ideas, but he would rather own second or

even third-rate land with good roads than

the richest land in the world and have

to drag through mud as deep

as the mud in the year. By adopting the

Water-King method of dragging the

road after each rain such can be done to

keep the road solid and there must come

times when any earth road will show "no

bottom," when you have the "lead line."

Col. Waters suggests, for a thin coat

of gravel or pebbles, but sticking to the

wheels is a good one, but is at best a

make-shift.

It is evident that a great deal of Mis-

souri land is changing hands, and I do not

know that the fact is one that calls for

any congratulations, for in many cases it

seems to be the case that the hands of non-

residents who will have it farmed by

tenants. That country where the small

farm that is owned and tilled by the man

who lives on it is always the most pro-

perous. Such a condition provides the

schoolhouse every few miles, the rural

post office and the village storehouse. The

state of the Missouri river is the same as that

of every other within several miles; good

roads and all other improvements come

with a dense population and better meth-

ods of agriculture prevail. Farmers, hold

to your lands, even if the division of

every 100 acres into 100 farms for your

four sons. There is but little land north

of here more than 20 acres in order to have

all that a man could desire.

But I moralize and mix with other

things. My meeting with the Governor,

the new editor and the "King boys" was

a pleasant one and I only regret that it

was so brief.

Tobacco is all in the barn, corn nearly

all in the shock, and hix a fine crop. We

have our sorghum hay cut yet, also a

patch of cow peas. Wheat seeding be-

gins Oct. 1, but we will not begin before

the 8th.

Heavy rains during the past 10 days—

Oct. 28-29—have put the land in fine

shape for seeding. The area of wheat

sown will be short of last year, but the

seed will go in in better shape.

Higginsport, O. C. D. LYON.

pastures are bare, but cattle look pas-

sable. Mostly short-horn grades and scrubs.

Inferior grade of cattle on the poorer soil

as a matter of course.

The general conditions are a decided

improvement on Texas and Arkansas, and

I presume are the stepping stone to the

famous blue grass region of Kentucky.

If any of your readers desire to visit

the blue grass region via Cincinnati and

want a favorable impression of Indiana

and Southern Ohio, they had better take

the Big Four or Vandallia route. The B.

& O. will make them think the Ozark re-

gion is a paradise. Although apples are

a good crop where grown, the extent is

very limited.

Crossing the Ohio river at Cincinnati

on the Southern railroad bridge the trav-

eler enters on the sacred soil of Ken-

tucky, and after traversing a more or less

broken farming country, at about 50

miles south of the Ohio river he emerges

on the gently rolling plateau of the world-

famous and widely advertised district,

popularly known as the "Blue Grass Re-

gion" of Kentucky. So much has been

written on this small section of a state of

medium area, although great on style and

pedigree, that I shall make my remarks

general and brief.

The blue grass region proper is a gen-

tly undulating plateau of rich limestone

farming soil, from 40 to 50 miles square,

at an elevation of from 550 to 600 feet above

sea level. The city of Lexington is nearly

in the center of it, with the town of

Paris on the east, Georgetown on the west,

the North and Versailles on the south. The

Kentucky river bounds it on the south

and west. There are patches of similar

soils outside, but the district named is a

solid, beautiful farming country; fine

pasture and handsome, comfortable farm

improvements. It is essentially a stock

farming section, the famous grass from

which it takes its name being indigenous.

It was first settled in the latter part of

the eighteenth century by the descendants

of the Cavaliers from Virginia, just

about 150 years after Lionel Gardiner

erected his Puritan windmill on the banks

of the Connecticut river, so that the ag-

riculture is not ancient, even though the

pedigrees of its owners and stock should

be long. The writer has a great respect

for belief in pedigree, but very little

use for soil with a record of cultivation

going into centuries of years.

The people who settled the "Blue Grass Re-

gion" were naturally lovers of the stock

and all many sports. The farmers of

that section to-day are worthy sons of



## The Dairy

GETTING OUT OF THE RUT.

It is well once in a while to "go out into the world," as the saying is, and see what others are doing, for if we remain in our own little groove, says Prof. Haacker in the Dairy Record, we may unconsciously get into our own rut, and there is no place like home; or, to one in the public service, there is no state like ours. The editor of the Patron's Department has recently had the privilege of traveling through Iowa, Illinois, Indiana, and Ohio, and in order to get the most benefit possible, from his journey, he made it was made during the daytime. In journeying we are always anxious to see the homes and farms on the way, and note the evidences of prosperity, or otherwise. While the people residing in the states mentioned are, without doubt, in a prosperous condition, it seemed to me that there were evidences everywhere of unfavorable weather throughout the Middle West. There has been too much moisture for small grain and for haying, and too little warmth for corn. In neither of the states mentioned were the crops as good as in Minnesota. Wheat and oats were lodged and rusty, the corn has a poor stand and nearly the entire hay crop has been damaged by showers before it could be stacked or housed. Farm products are very high in the markets, but such prices did not exist at time farmers marketed their products. The margin of profits has largely gone to the middlemen who possess the means to buy the farm products when put upon the market. There has also been an enormous shrinkage in real estate values in Ohio and parts of Indiana. The writer, for the first time in forty-nine years, visited the old homestead on the Western Reserve, where he was born, and was surprised to learn that it could be purchased for \$35 per acre, and that twenty-five years ago it could not have been secured for twice the amount. The farm, from the time it was cleared out of the primeval forest, has never passed from the family, has had fair care and the farm buildings are in good state of preservation, yet the selling value of the farm has steadily decreased for a quarter of a century.

Such condition, however, does not obtain in every locality. We found neighborhoods and communities where the depression in farm values was very slight, but such localities, generally, showed a more progressive spirit among the farmers. Better homes, better barns, better methods of cultivation of the soil were in evidence, and in every instance the dairy industry was the prominent feature in all the neighborhoods showing progress and thrift.

There were, however, exceptions to this, and the cause could be easily determined by a visit among the patrons in their homes. The agricultural paper was not in evidence; neither was any enthusiasm for progressive leadership. Everything was being done in the old-fashioned, happy-go-lucky sort of way. There was no inquiry as to the best methods of forage production, feeding of dairy cows and rearing of young stock. They did not seem to be doing any thing or to have any desire to accomplish more and do better by adopting new and improved methods.

It seems strange that Ohio and Indiana should be, as a whole, behind such states as Iowa and Minnesota. But such is really the case. Both our fields and homes give ample evidence of this. And so far as creameries are concerned, we failed to find any locality where the creameries were so well built and equipped and kept in as clean and healthy conditions as our own co-operatives. We are more than ever convinced that a co-operative creamery, owned and managed by the patrons, is far the best for the individual farmer, the neighborhood and the state. It daily brings farmers together, gets them in the habit of discussing farming operations, local and state public affairs, and acquiring a knowledge that farming is a business which requires much study and thought, and stimulates an interest in public affairs, making far much better citizenship than can be found among communities where there is little or no intercourse between neighbors.

The farmers' co-operative creamery has done more than the mere up-building of the dairy industry to almost an ideal position. It has done more than that. It has developed the creamery patron into a thinking, progressive, public spirited citizen. We are also satisfied that the paternal supervision of the methods of organization and equipment and the training of the public buttermaker was wise and immensely profitable and beneficial.

### WHY KEEP POOR COWS?

Only the rich can afford to keep poor cows, and they don't, and the poorer a man is the better his few cows should be if he is to make a living. To see a poor man keeping poor cows is a sight to make one sigh at the short-sightedness of man. Northwestern Dairyman says that a poor man cannot afford to waste his money on poor cows. Usually we hear it said that the poor man cannot afford to own good cows. This is contrary to all experience. If he can afford to own any he can afford to own the best.

The poor man who refuses to spend the money necessary to purchase a good cow, and finds enough to get hold of a second-grade one, must work double time to get any profit, and wait years before he can breed up to a higher standard. It is better to realize at the beginning, that the poor man had better put all his money in half a dozen good cows than in a dozen or two inferior ones. In the end he will make more money. The profits of dairying depend entirely upon the cows.

## Ringed Noises

In the ears (how disagreeable they are) become chronic and cause much uneasiness and even temporary deafness. They are signs of catarrh; other signs are droppings in the throat, nasal sounds of the voice, impaired taste, smell and hearing.

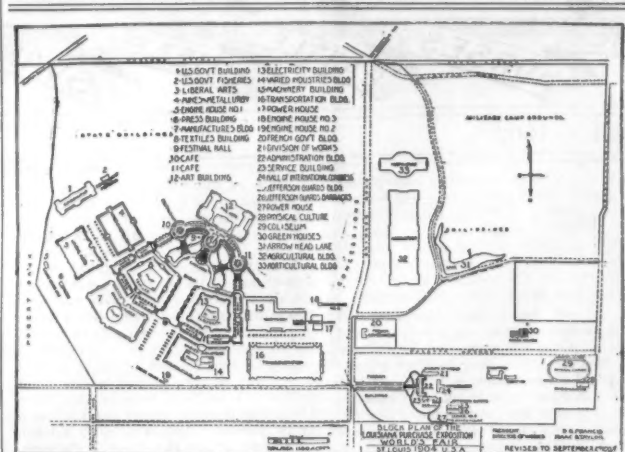
Catarrh is a constitutional disease, originating in impure blood, and requires a constitutional cure. I suffered from catarrh in the head and loss of appetite and sleep. My blood was thin and I felt bad all over most of the time. I decided to try Hood's Sarsaparilla and now have no symptoms of catarrh, have a good appetite, and sleep well. I heartily recommend Hood's Sarsaparilla to all my friends." R. L. Loe, California Junction, Iowa.

## Hood's Sarsaparilla

Cures catarrh of the nose, throat, bowels &c., removes all its effects, and builds up the whole system.

and the system of raising feed and giving it to the animals. There is nothing else to decide the matter one way or the other. At the Pan-American model dairy there were good but not fancy-bred cows, which made forty dollars profit per year for their owners, after the cost of feed had been deducted, which, by the way, was bought in the market and not raised on the home farm. One good cow will make that profit a herd of ten or twenty should net one a pretty fair income. This can be done in almost any region where the grass is good and where good methods of farming and dairying are observed. More can be accomplished, but this is enough to show what some dairies can be doing.

It matters not so much what kind of breed you have, so long as the animals are adapted to dairying, and they are good representatives of their race. Each animal must be judged on its individual merits, and if not up to the standard it should be discarded. Price does not al-



PLAN OF THE MAIN BUILDINGS FOR THE LOUISIANA PURCHASE EXPOSITION.

The Louisiana Purchase Exposition, in St. Louis in 1904, will be the first in the world's history in which hills enter into the composition of the main exposition picture. The main topography of the site prompted this radical departure. Most of the park is hilly. The World's Fair portion includes a level tract of about 400 acres, which formerly supplied space for golf links and a race track. From this level the ground rises in the shape of a crescent on a slope of about 20 degrees to an average height of 60 feet. The main exhibit buildings, the big towers, the lagoons, basins, canals and statuary groups, will occupy the lower level. The United States government building, designed by J. Knox Taylor, is to be built on the elevated tract. In the treatment of the intervening slope the Commission of Architects had scope for originality. The difference of elevation constituted the chief problem with which they had to contend. They solved it, as shown in the ground plan. Hanging gardens, terraces and a magnificent cascade are included in the picture.

The main picture of the exposition is roughly in the shape of a gigantic fan, the ribs of which are to be the avenues of the exposition. At the apex a semi-circular balustrade will run between a big Festival Hall, in the center, and pavilions on either side. From the slope beneath the Festival Hall will issue a great cascade which will course down the hillside and empty into a grand basin. From the roughly semi-circular basin into which the cascade plunges, two streams in imitation of a natural river will branch to the right and left. As they traverse the level of the basin they will assume a regular geometrical outline to their debouchure into the grand basin at the lower end. The State buildings will be on the wooded hills to the south and west.

The main entrance to the exposition is ways measure the value of a serviceable cow. Sometimes high prices are asked for certain structural forms and breed characteristics which would not be of any use to the ordinary dairyman.

### KEEP YOUR STABLES CLEAN.

One of the very first indications of a good dairyman is the shape in which his dairy finds his stable, says Farmers' Guide. If it be neat, clean, well ventilated and wholly sanitary we at once place him among the best of his profession, stamping him as a careful, painstaking, up-to-date and business-like man. On the other hand if we find his stables always dirty and dusty, with all manner of foul odors around it we turn away disgusted, not caring to investigate the premises further. In our mind the resolution is made not to allow any of the product coming from such surroundings to reach our table. The conditions have set us against it and we can not bring ourselves to continue the patronage of such a man. The choice between the two types of dairymen will invariably be made in favor of the one whose neatness has impressed us. It is just these little things that will win a man his trade and let it once be known that no efforts are being spared in order to produce a perfectly sanitary article and the proprietor's future is assured.

This little matter regarding the general appearance of barns, stables, etc., seems, perhaps, of slight importance, but it is many a man who owes his success as a dairyman. We could, in fact, point out men of now more or less wide commercial standing as dairy farmers who, in the beginning, seemed to have everything pitted against them, but who are now leading in their work. At the start both money and stock were scarce and competition threatened to overrun them upon every side. Now they have plenty of money to carry on and enlarge their business and are bothered with no competition, but can set their own prices and make all the trade that they are able to accommodate, and these same men have risen to the places they occupy by first putting upon the market milk or butter that has been made in a purely hygienic atmosphere. They have made known their methods, have always invited people to visit them and inspect the work surroundings and have sent out nothing but the finest product to their customers. This manner of procedure has won its laurels and has, and always will, bring success to every man who will but do his part of the work. Friends, begin by cleaning up your stables even if you do not intend to make of yourself an extensive dairyman.

A cow's udder should always be washed before milking, no matter if she has been in the pasture all day.

### BUTTER-KEEPING TEST.

The superior keeping quality of pasteurized cream butter was forcibly shown at Minnesota State fair, says the Dairy Record. M. Sondergaard, winner of second premium with a score of 97, pasteurized the cream from which his exhibit was made, and only a few days after the scoring was completed, his tub would have easily taken first, and from day to day there was a wider difference in quality and in course of a week there was no comparison, and everyone who examined the pasteurized goods was most favorably impressed with it. It has been reported that the criticism Mr. Sondergaard received from the four tests were complimentary, and leads him to believe that he has some good scores.

This only substantiates the work done at the Minnesota dairy school the past year or two, of which nothing has been said, but the results obtained were gratifying to the school, in every test the pas-

tured cream butter was found to be superior to the cream butter made from unpasteurized cream. The yield of milk advanced slightly, but enough to show a plain, though slight, advance to 17.16 pounds, or 7.9 quarts. The average cost and production of the first and third periods, when alfalfa was a part of the ration and a small amount of wheat-bran was used, was only 17.44 cents a day. This produced 7.45 quarts of milk. The lower yield was at a lower cost by 5.67 cents when hay was worth \$10 a ton and wheat-bran \$1.50 per cwt on the local market. The larger amount of bran produced a higher yield, but economy in production was of course with the alfalfa ration and this rule will probably prevail in this country to the end of time.

### A TEST FOR ARTIFICIALLY COLORED BUTTER.

The Farmers' Gazette of Iowa gives the following test for artificially colored butter, which we print supposing it to be equally good for testing butterine or oleomargarine, a point which interests a good many people since the passage of the new law.

"As a simple method of testing whether butter has been artificially colored or not, a chemist recommends the following plan: Mix a small quantity of butter with some alcohol, and after it has remained for two or three minutes strain off the liquid, and let it evaporate over a lamp. If the butter is pure it will not take any of the taste of the alcohol. If it has been colored with annatto there will be a reddish-brown sediment at the bottom of the vessel, which turns blue if sulphur is added. If turmeric has been used the sediment will be of a rose tint, and if saffron, brown, with the addition of hydrochloric acid, and a deeper shade of brown with potash or soda. If the butter has been colored with saffron, and acetate of lead is added, the sediment will be of an orange color, and if carrots should have been used it becomes green on the addition of alkali."

### BOGUS BUTTER TO BE MADE IN CANADA.

An eastern contemporary, says Farmers' Review, reports that some New York manufacturers of bogus butter, or rather, adulterated butter, have decided to locate in Canada, on account of the severity of the national legislation on oleomargarine and adulterated butter just passed at Washington. Probably no person in the United States will ever object to the importation of such goods, but the Canadians will not look upon the move with favor. They have not in the past been very partial to the adulterated dairy products of any kind. As soon as they find that a few factories of the bogus and adulterated goods have been erected in Canada, they fear that they will pass more radical legislation. The absence of such factories has been their strongest card in the past in winning over the English market for their cheese. Canada passed rigid laws preventing the manufacture under any kind of restrictions of adulterated goods, during the same time that its manufacture was freely permitted in this country. Thereafter was that Canada took over very profitable foreign market for cheese and has kept it. Once the foreigner gets the information that bogus and adulterated butter is being made in Canada, and the Canadian butter seller is bound to suffer, the Canadian authorities are doing everything possible to open up the foreign market to Canadian butter. It will be interesting to see what they will do to the bogus butter plants that it is proposed to locate in their midst.

EVERY FACILITY. The testing of cows as to their milk quality and production may seem something that takes good deal of time, says the Exchange, J. S. Moody, one of the judges, and B. D. White had the tub stripped and neither knew the numbers, recorded the three tubs with the following results: H. J. Rosenau, 97%; M. Sondergaard, 97%; M. P. Mortensen, 96%.

Mr. Rosenau's butter showed age, and was some rancid, while Mr. Sondergaard's was fresh and sweet. In fact did not show age, notwithstanding the fact that it was bored full of holes, and Mr. Mortensen's had developed a weedy flavor, besides showing age. Denmark has gone through the same thing. The same experiments were made three years ago, and the results were the same. The Danish buttermakers, perhaps after awhile we will learn what they have known for some time, and when we reach that point we will pasture our cream and make better butter, but we will reach the consumer in good condition.

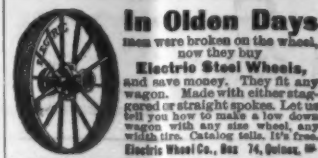
### FEEDING ALFALFA AND BRAN.

In a certain instance a milk cow was yielding 8 1/2 quarts of milk on a daily ration of twenty-two pounds of native hay and 5 1/2 pounds of wheat-bran. It was determined by weighing the food and product carefully for ten days. It was proposed to change the food by substituting alfalfa hay for part of the wheat-bran to note the effect of this substitute on the yield of milk. As nearly everybody knows wheat-bran and alfalfa have very similar composition and almost the same amount of digestible constituents. Alfalfa has the advantage in protein and wheat-bran in fat.

Wheat-bran is well known to be a very efficient food for the production of milk. On the other hand the concentrate of the bran, the oil, is used up in the extra work necessary to chew it and pass it through the system. For the ten days next succeeding the period on which the weights of food and milk were determined the bran was reduced to three pounds and alfalfa hay was fed freely at night for ten days. The food consumed during this period was: Wheat-bran, 3 pounds; alfalfa hay, 13.97 pounds; native hay, 11.91 pounds. This ration contained 5.1 pounds less of bran and only 3.88 pounds more of hay than did the former. The yield of milk was gradually reduced. The lowest daily yield, on the seventh day, was 15.7 pounds, the average for ten days being 16.87 pounds, or 7.45 quarts. This shows nearly a quart of milk a day less than during the previous ten days.

### BEEF OR MILK—WE CAN'T HAVE BOTH.

Prof Long, decorated English live stock expert, declares emphatically that beef and milking qualities cannot be profitably combined in one animal. Commenting on a coming London contest, he says: "The type of a cow of any breed is practically based upon form, which is recognized by the shape of the body of the cattle, and owners of dairy cattle have been for far too many years aiming at that type, whereas a milkproducer or a butter-maker should be an animal as does the best work on either of those heads, not perhaps with some regard to form or symmetry, but at least in a secondary position. The common argument is that many young cattle are sold for beef production, and sooner or later the cow herself is fatted for the butcher, and



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This period is not long enough to be sure that some recovery might have resulted when the cow's system had fully accommodated itself to the change of food. During the next ten days a return was made to the original ration, nearly eight pounds of wheat-bran, with hay of native grasses fed ad libitum. During this period 22.73 pounds of hay was consumed each day.

The yield of milk advanced slightly, but enough to show a plain, though slight, advance to 17.16 pounds, or 7.9 quarts. The average cost and production of the first and third periods, when alfalfa was a part of the ration and a small amount of wheat-bran was used, was only 17.44 cents a day. This produced 7.45 quarts of milk. The lower yield was at a lower cost by 5.67 cents when hay was worth \$10 a ton and wheat-bran \$1.50 per cwt on the local market. The larger amount of bran produced a higher yield, but economy in production was of course with the alfalfa ration and this rule will probably prevail in this country to the end of time.

Let us consider for a moment the way in which a poor, scanty pasture affects a cow and her milk flow. In a time of drouth or when a pasture is over-fed, the cows are constantly on the move, seeking food. In such cases we have often heard farmers say, "The cows seem to come up to the yard at night with full bellies, but their milk is constantly shrinking. I don't see how that can be."

Let us take one phase of the question, that of excessive exercise. When the food is abundant the cow eats her fill quickly and lies down. She does not expend a large part of her energy in exercise, and so a larger portion of it goes to the making of milk. This matter of extra effort and labor to secure the necessary food must be paid for in milk. Even the difference in labor of churning one food for another, calls for an expenditure of strength that must detract from the milk.

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More than that, the cow must expend energy in securing the food. If the food is not abundant, the cow must expend energy in securing the food. If the food is not abundant, the cow must expend energy in securing the food.

Every consumer of dairy products should know the source of those products and that they are produced under clean conditions. A general knowledge of this kind would soon destroy the dirty creameries and dairy dairies.

### THE DAIRY S.

When the dairy alphabet is written, the letter S will stand for Sharples. Sharples, the dairy separator, is the only one that will separate the cream from the milk in the most perfect manner. Sharples, the dairy separator, is the only one that will separate the cream from the milk in the most perfect manner.

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that in consequence the best type cannot be ignored. I would point out that the advocates of the dual purposes of beef and milk production have had a very long inning, and that they have altogether failed to establish a strain capable of producing animals of the highest milking powers and at the same time combine the best form. It is no use to force the question to the front, for evidently most dairy farmers of the present day are not inclined to depart from the opinion they have held so tenaciously. It must be left to a process of evolution. Some fine day, when those among us who are spared are white with the snows of another series of years, or when our successors are in harness, breeders of dairy cattle will wake up to the fact that the practice of the past has been altogether wrong, and then, in almost every other matter, people will be in a hurry to carry out a new programme, although that, too, must be left to the lapse of years."

### EFFECT OF SCANTY PASTURE ON THE COW.

Everything the cow does, every kind of exercise she takes, every condition which surrounds her, every species of food she eats, and the way she is treated, all these have a bearing on the quantity and quality of the milk she produces. Farmers too often are not good observers of these things, and among them are real close students of cows.

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### MILK HAULING BY FACTORIES.

In some of the localities where there are creameries the milk is hauled by the patrons. In other localities the creameries do the hauling themselves. "Farmers' Review" says there are some advantages and some disadvantages for each method. One of the reasons why the factory can afford to haul its own milk is that it thereby gets about all the milk there is in a locality and gets it all the time. Where farmers haul their own milk they cannot be depended on to bring the supply at all times. In the summer time when the field is pressing they not infrequently find it pays them better to keep the milk at home for a day or two and make butter from it than to take the time of a man and horse going to the creamery. Of course, there are obstacles in the way of the milk being gathered by a factory employee. One of the obstacles is the difficulty of working in the Babcock test with such a system. If a man goes out to gather milk he cannot carry one or more cans for each customer if his milk route includes a large number of patrons. He wants to economize space by putting the milk of several patrons into one can, but that can be done only by the use of a system. If a man goes out to gather milk he cannot carry one or more cans for each customer if his milk route includes a large number of patrons. He wants to economize space by putting the milk of several patrons into one can, but that can be done only by the use of a system.

Dairy type is not an accident, it is not some that just happens. There are good reasons for every point of make-up. In studying the dairy cow all ideas of beef should be abandoned. The cow with beef tendencies must differ in type from the dairy cow, and the dairy cow cannot have the beef form.

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## DE LA



## Horticulture

## HORTICULTURAL TALK.

**PERSIMMONS.**—This fruit is rapidly growing into favor, especially since the introduction of a variety called Early Golden. Not many years ago it could scarcely be considered a marketable fruit, but now it is being raised in great quantities, and is more sought for each year. At my father's farm, which I occasionally refer to as the "Old Home Place," wild persimmon trees were very numerous some years ago, which, upon our learning of the Early Golden, were quickly turned over to that. As it is the nature of this variety to bear very young, we soon had variety to handle in considerable quantity and the best to be had of its kind. Father's expression upon seeing the first crop was: "I believe that fruit will sell. We'll risk a shipment, any way." They were packed in pint boxes, with the beautiful burr turned upward, nine persimmons filling a box, and were shipped to Chicago. The returns were \$1 per case and we have shipped every year since.

We find this fruit is, comparatively speaking, inexpensive to handle. There is practically no waste and it always sells for a fair price. That the Early Golden is more valuable in our soil and climate than all other varieties thus far offered put together, I have good reason to believe, because we have not been partial, but have all others a fair trial. There is a variety called Golden Gem being raised quite largely in Indiana, which came to us so well recommended that we thought it might, perhaps, rival Early Golden, but not so. Although grafted several years ago on a bearing tree, it did not show fruit until this season. It is not so large nor so highly colored, nor fit to eat yet; Early Golden ripened a month ago.

Other varieties fruiting are not even worthy of mention. In fact, they are all inferior to several ungrafted trees growing near here. I am now looking forward with great interest to the behavior of a variety which I know to be entirely seedless, which has not yet fruited here. Am also anxiously awaiting the fruiting of a variety that is said to grow as large as a Ben Davis apple.

**QUINCES.**—Not many years ago we knew of but two good quinces, Champion and Orange; and will venture to say that to-day we have many good ones. Yet I doubt that if anyone can positively say that there is a better and more profitable one than Orange.

At any rate, if I were planting an orchard, I would look for a quince of Orange with a few trees of other varieties for comparison.

Great claims are made for the Bourgeois, called a winter quince. Said to keep all winter like winter apples. Can say nothing for or against this one, excepting that it is a long time before bearing. Has shown no fruit with us to date, several years after planting.

We are favorably impressed with Fuller, which we grafted on a hawthorn some five years ago. It bore the year after grafting and has borne every year since. Fruit very large, golden yellow, and quality good as any.

Barber is a local variety, supposed to be an improvement on Orange, but, although we have fruited it, we cannot testify to the correctness of that claim.

Meech's Prolific is no good with us. Red's Mammoth and Van Daman are large, nice to look at and grow in quality, but cannot say how they would compare with Orange from a commercial standpoint.

**THE WEATHER.**—Last week I reported too much rain. Well, it kept on until upon top of fine hay was ruined in this neighborhood.

During the past three days we have had some sunshine, which brightens up a little, but not the hay. I have an idea that it's fixing to give us something more that we need, another frost or more rain. By the way, if frost should threaten, and you have more tender plants which you would like to grow in the garden a little while longer, you may save them by scattering straw loosely over them. I have saved many tender plants in this way when frost was quite severe.

EDWIN H. RIEHL.

North Alton, Ill., Sept. 25, 1902.

## COLD STORAGE FOR APPLES.

The New Hampshire Experiment Station has a bulletin in press that will give results of experiments from putting apples in cold storage. This will be distributed shortly. As forerunner to this pamphlet and in order to call attention to some of the more important points of interest, the following brief abstract is here given of some practical experiments conducted by Prof. Rane, the horticulturist of the station:

On November 26, 1899, a number of barrels of apples were shipped to one of the Boston cold storage houses. Beginning with February, two barrels were taken out each month until July and examined. The fruit did not receive any extra care and was representative of apples as ordinarily purchased at that time of year on the open market. It was found that the apples could not safely be allowed to remain after April 1, as they decayed rapidly after that date. The prices at that time of shipment ranged between \$1.25 and \$2 and on April 1 they brought \$2.50 to \$2.75.

On October 27, 1900, a second shipment of apples were sent to cold storage, with the following results: Price when put in storage, \$1.25. On April 22 16 barrels sold for \$34. Expense, carting 50c, commission 8 per cent., \$2.72. Net proceeds, \$30.78, or \$8.08 per barrel. Freight and cold storage charges must be deducted from this amount. The storage rates were 10c per barrel per month, or for the season ending May 1, 35c to 50c, according to the number of barrels. The freight charges can easily be found out, according to the location of the individual.

The greatest care in handling and placing the fruit immediately into cold storage pays for the extra trouble. One must understand that cold storage will simply retard and not prevent entirely the spread of decay. If the fruit is in prime keeping condition on entering it is likely to come out in proportionately as good condition.

Where apples were placed in brine and cold air storage, the cold air gave the best results.

From an examination of the prices paid in the fall and those paid on April 1 for the past six years, the results show that there has been a sufficient increase to warrant the extra expense of storage in every case, and on the average the practice has resulted in good profit.

Upon examination each month it was shown that the greatest amount of decay was found in the bottom of the barrel as taken out or the headed end as packed. A very large proportion of these were also within six inches of the bottom, showing that much care is needed in not

over-crowding and bruising the fruit when packing, if the fruit is to be stored. The reasons that cold storage apples do not keep long after taking them out are that the temperature is so much higher and conditions are far more conducive to decay in the spring. Where the fruit was taken out in the winter months and given spring conditions, as placing them in a warm greenhouse, they decayed equally as quickly.

Our recommendation would be to pick the fruit relatively early, a trifle earlier than the common custom. Use only the best grade for storage, and pick, grade and ship the same day if possible. The sooner the fruit is in storage after it is picked and cooled down to an even low temperature, the better it keeps. Do not expect impossibilities of cold storage. It never makes an ill-shaped apple shape, an unsound fruit sound, a wormy apple perfect, or a pale, sickly, immature fruit bright colored. The apple cannot be expected to increase in size or overcome rough, careless treatment if perchance may have received before going in. With a proper knowledge of the conditions carefully complied with, there seems no question but that the practice of placing apples in cold storage can be recommended.

## TRY TO PLEASE YOUR CUSTOMER.

We see a great deal in the newspapers at the present time about the extension of the fruit season. That is a subject in which we are interested, writes W. L. Crawford, in Western Fruit-Grower. Philanthropy and patriotism aside, it is to our interest to have the men in the cities employed, the merchants prosperous and the farmers making money and spending it as, under these conditions, the people of the cities and villages have money with which to buy fruit and we are not troubled with the competition of unemployed men entering our business. But another subject has more immediate interest for us. That is the extension of the home market for our business to make people spend their money for our goods. We cannot employ agents, as a rule, to drum up trade. We must adopt other methods, and the most practicable is to furnish the public the class of goods it wants. I read the other day that some American manufacturers were having trouble introducing their goods in Central America because they would not put them up in the class of packages the dealers there preferred. It appears to me that some of us make a similar mistake. We practically say to the public, "You take such fruit as we offer you, and you will be satisfied." And the public goes without more frequently than it is to our advantage to have it do. People who buy fruit like to have it good to eat. Still there are market growers who care nothing whatever about the quality of a variety. So long as it has size, appearance, productiveness and firmness, it is a success in their eyes. And the public is to be fooled time after time. I know a man who grows the varieties his customers want. He gets top prices and makes money though some of those varieties are not profitable and are not what would generally be considered profitable. In the same city are other growers who grow the looking berries and sell them at a good price and at prices with comparatively little profit in them, because their berries are not known or are not known for their good quality at any rate. The man who has the money to spend has the whip hand. He expects the person who would sell to furnish him what he wants. It is the grower's duty to separate that man and his money, and the way to do it is to offer him something he wants worse than the money. The smart grower will cater to his wishes, even though they be whims. He will furnish berries of seedling or of light, in quart boxes or two-quart handle-baskets as he may want them, and they will be good to eat. A big, soft, light insipid berry may furnish the most quarts to the acre, but it is not the dollars to the acre that count. It is not the sales alone that are to be considered, but the quality of the fruit and next season. One grower contributes a very small part to the supply of a large market. Nevertheless that market is supplied by an aggregation of individual growers, and as each does his share towards extending or killing trade so will the aggregate result be.

## FERTILIZERS IN HORTICULTURE.

All things considered, well-rotted barnyard compost is most in favor for use on ordinary soil, though there are conditions under which other fertilizer is more suitable. Mrs. H. W. Woodward, in Old Farmer, says: "When soil is heavy and cold, and perhaps too stiff to handle easily, an application of manure will help to loosen it up and also warm it from the decomposition of the material. Light sandy soil, which during the growing season, is inclined to be too warm, thus would not be benefited by the use of stable compost, but requires chemical fertilizers and a heavy application of vegetable matter either from growing crops plowed under or dead leaves and litter from the garden, applied in the fall.

When nitrogen is most needed, hen manure judiciously used will prove the best fertilizer, as it contains when fresh twice as much nitrogen as the same weight of stable compost, and when dry it contains four times the amount. It must be used with caution, being well mixed with soil, or it will burn up anything planted in it. Many gardeners compost it with loam, ashes and dead leaves, and when it is well rotted apply it broadcast, afterwards plowing it under.

Soil which has been used for garden purposes for years often contains too much potash, in proportion to other kinds of fertilizer. It comes from regular applications of stable manure, which contains little nitrogen. The nitrogen is quickly taken up by the plants and a certain amount of the other elements is lost, but as much more nitrogen is needed in proportion to account of its causing the rank growth of leaves and stalk, it follows that a better balanced ration should be provided for the soil. An occasional green crop of clover, legumes or even weeds, will add much to the fertility of the soil, furnishing much nitrogen which the plants have gathered from the air and causing the soil to be more open and porous, allowing free access of air and moisture.

Especially is this plan of use on sandy soil, and such crops should be sown as soon as the garden crop is gathered and be plowed under in late fall or early

spring. When dry, commercial fertilizer is used, it is found hard to apply, as it is light and the wind carries it in every direction. If dampened slightly it can be handled easier, and can be applied by hand or by means of a fertilizer drill made for the purpose. Field crops can mature without extra fertilizer being given if the ground has been suitably prepared for planting, but often in the garden it is well to provide plant food occasionally during the growing season. Some vegetables seem to do better with the soil only moderately rich at planting, and a slight application of fertilizer in either solid or liquid form at intervals during the season keeps the crop in the best possible condition.

Dry hen manure scattered on top of the ground around the roots of melon, cucumber, squash and pumpkin vines, and in the flower garden among the asters will show beneficial effects in a very short time. Wood ashes and hen manure make a good combination of potash and nitrate for such use, but should not be mixed together, as the combination frees the ammonia and it is lost in the air. One of them can be used and later the other one, and good results be obtained.

One great trouble with amateurs is the injudicious use of fertilizers. The floral books tell us that the chrysanthemum is a gross feeder and too much plant food cannot be given it. Yet if one feeds them too much before buds form, the plants will be long-jointed, top-heavy and otherwise unsatisfactory. But if they are planted in fairly rich soil, and extra food be given as it is needed, the plants will make strong, stocky but short-jointed growth, which will be far better.

When buds begin to form, the plants can be fed heavily without injury, and the blossoms will be very large and fine. When preparing house plants for winter blooming, treat in the same way, and three times during the winter scrape the surface soil away from the pots and place a small amount of commercial fertilizer in the cavity, then cover with soil. Nothing makes them grow so satisfactory as when fed in this way. Strawberry plants respond quickly to the stimulating effects of nitrate or soda which is applied on the surface of the ground around the plants during the spring, just before the fruiting season; it shows its effect at once and mostly on the fruit; it should not be used except near the fruiting season.

Bush fruits should be heavily fertilized in early fall. The growing season is practically over at that time, but the food, instead of starting the plants into new growth, is used in ripening up the new wood properly before frost. Otherwise much of it would be lost by freezing and the bushes be in poor shape for the following season's work. If manure is used for the purpose, use it plentifully and apply with a quart or two of wood ashes for each good-sized bush.

It is a fact that much of the natural fertilizer is burned up or allowed to go to waste by many gardeners. They are so anxious to have the grounds look tidy that every particle of refuse is gathered and burned. That is a great mistake, because in the economy of nature it is intended that nothing be lost, and much of the refuse is needed on the ground from which it was taken. It contains much of the mineral matter taken from the soil for the use of the plants. The water drawn from the soil is evaporated, but the minerals remain in the soil and stalks. For this reason, by digging the refuse into the grounds, a part of the useful elements are returned to it. This is especially true of sugar beets, the discarded stalks and leaves containing a great amount of matter which should be returned to the soil which furnished it.

Lime is also frequently used on certain soils, correcting any acidity which may be there. It cannot properly be called a fertilizer, however, being more of a stimulant.

## MODERN METHODS OF TREE CULTURE.

In riding over the country, no matter where I go, I am impressed with the fact that the average tree planter is careless in his method. In Great Britain, writes G. B. Brown, in Gardeners' Fruit Grower. Our forefathers found it an easy task to make orchards bear fine crops of fruit, since there were not so many insects to contend with at that time, and the ground was full of humus, which enabled the trees to grow vigorously without much cultivation. How we all delight in returning in imagination to the gardens and orchards of our fathers on the old homestead, and reveling in the fruits so easily grown in those early days. Fifty years has wrought great changes upon these scenes. The forests have been destroyed, the natural fertility of the soil has been dissipated, the striking wind is unbroken. Surely we must give tree culture more attention. Now we buy our trees of the traveling tree agent, scarcely knowing whom he represents, and after waiting many years for them to come into fruiting, we find to our disgust that they are true to name. We have visited some responsible nurseryman, buying direct, thus knowing what we were buying. In plant-

ing the apple or plum I always plant the tree with an incline to the southwest to guard against prevailing winds. I prune my trees so as to have the head four feet high, thus assisting cultivation; by allowing the branches to grow long and withy, keeping the top branches cut back, I am able to bring most of the fruit into easy reaching distance from the ground, by use of short ladders. I keep out all water sprouts and prune tops away, cutting out all limbs that are crossing each other. The well-kept orchard seldom requires the removal of a limb over one inch diameter; my pruning is done largely with a heavy pair of smooth shears instead of a saw. Many orchards are injured by severe pruning, that is the cutting away of large branches and many of them at one time.

Many people buy trees to replace those that are missing in their old orchards; many people hold that young trees thus planted will not succeed, owing to the fact that the trees that formerly stood in that place have exhausted the soil; but in my opinion the cause of failure of young trees thus planted in old orchards is that they are simply thrust into a small hole dug into thick sod and given no cultivation. If planted in fields sod where cultivation is not possible they should be mulched. If properly attended to, young trees will grow as well in an old orchard as elsewhere. But it would be far better to plow up the sod in the old orchard and have it thoroughly subsoiled before planting young trees therein. In planting a young tree I aim to make the top level with the ground, and the roots to correspond with reduction in the number and size of the roots necessary in digging the tree.

## I WILL CURE YOU OF RHEUMATISM.

No Pay Until You Know It.

After 2,000 experiments I have learned how to cure rheumatism. Not to turn bony joints into flesh again; that is impossible. But I can cure the disease always, at any stage, and forever. I ask no money. Simply write me a postal card and I will send you an order on your nearest druggist for six bottles of Dr. Shoop's Rheumatism Cure, for every druggist keeps it. Use it for a month, and if it does what I claim, pay your druggist \$5.00 for it. If it doesn't I will pay him myself.

I have no samples. Any medicine that can affect rheumatism with but a few doses must be trusted to the verities of nature. I use no such drugs. It is folly to take them. You must get the disease out of the blood.

My remedy does that, even in the most difficult, obstinate cases. No matter how impossible this seems to you, I know it and I take the risk. I have cured tens of thousands of cases in this way and my records show that 30 out of 40 who get those six bottles pay, and pay gladly. I have learned that people in general are honest with a physician who cures them. That is all I ask. If I fail I don't expect a penny from postal card or letter. I will send you my book about Rheumatism and an order for the medicine. Take it for a month, as it won't harm you any way. If it fails, it is free, and I leave the decision with you. Address Dr. Shoop, Box 535, Racine, Wis.

Mild cases, not chronic, are often cured by one or two bottles. At all druggists.

USE AND ABUSE OF LIME.

Lime is seldom abused by over-use, but in most cases too much is expected of it. It is not plant food in the true sense, but it acts powerfully in converting unassimilable plant food into such forms that plants can assimilate it, says R. Garwood in the "Bulletin." Its principal use is to correct the physical conditions of soils; loosening heavy, clayey soils and com-

**DOUBLE BAND OF REWARD**

Increased Yields and Better Quality

are every farmer's aim.

**Potash**

in proper proportion is an essential aid to success.

All that the best agricultural authorities have found out about fertilization is told in our books. We mail them free to farmers.

GERMAN KALI WORKS  
St. Louis, Mo., U. S. A.

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THE ROYAL MONTH AND THE ROYAL DISEASE.

Sudden changes of weather are especially trying, and probably to none more so than to the scrofulous and consumptive. The progress of scrofula during a normal October is commonly great. I never think of scrofula—its bunces, cutaneous eruptions, and wasting of the body—without thinking of the great good many sufferers from it have derived from Hood's Sarsaparilla, whose radical and permanent cures of this one disease are known to make it the most famous medicine in the world. There is probably not a city or town where Hood's Sarsaparilla has not proved its merit in more homes than one, in arresting and completely eradicating scrofula, which is almost as serious and as much to be feared as its near relative—consumption.

The time-honored rule that moss grows on the north side of a tree, a rule which forms part of every woodman's catechism, and which he would no more dispute than one of the Ten Commandments, is a rule which has been proved by Henry Kraemer, of Philadelphia. An investigation which he has conducted shows that on ten per cent. of the trees which he examined moss grew on the west side; ten per cent. on the northwest side; 30 per cent. on the northeast side; 25 per cent. on the east side, and 15 per cent. on the south side. What becomes of the old rule after such inconclusive investigation?

**The Apilary**

MOVING HIVES OF BEES.

Moving bees about from one place to another in the same apilary or location is very bad policy. This is very frequently done in late autumn, thinking that some other place is better for the winter. A colony of bees thus moved will lose a large part of its force when changed to a different place. Nearly all the working force will return to the old stand, and will not follow the hive to the new location, except it is moved by a few feet, and no other hives handy that it may go into the wrong one.

Bees should not thus be changed if they are to be wintered out doors. Of course they can be taken to the cellar, to be confined all winter, which is quite different, and this kind of a move is all right, for they will know nothing about their former location when set back on their summer stands in spring. But if they are to be wintered out doors, their first flight, return to their former location to such extent that it weakens the colony. No change should be made about the hives to confuse them, for if a number of hives are sitting close together, which is frequently the case, the bees being lost as to their proper entrance, will disperse all the working force to death by the bees of such hives.

Very frequently persons move the hives up closely together, and pack hay, straw, or corn cobs about them. This is altogether wrong, and each hive should be protected just where it has formerly stood. Hives should not be set closely at any time in the year, and five or six feet should separate them. Each hive should have quarters of its own, and in winter it should have a good chaff hive if it is to be wintered out doors. Bees may be moved a mile with less loss than less, and if taken away two miles perhaps none will return. It is also very damaging to bees to move them short distances in early spring, and thus weaken the force of bees. A hive may be moved a few feet each day when the bees are flying, and thus induce them to follow the hive, and in this way we can keep the colony together, and take them any distance we wish.—A. H. Huff.

**CURING VICIOUS BEES.**

The following incident may be of some use to some of your numerous readers who are troubled with vicious bees. It will undoubtedly amuse many who are bee-keepers: In June last I called upon a bee-keeper whose bees, especially those belonging to one hive, were in a most furious state, and had been so for some days. As I approached the hive in question, I was at once surrounded by bees, whose well-known "war note" could not be misunderstood. They meant, evidently, "a fight to the finish," and as the assertion of the good housewife, who said with special emphasis, "They are positively dangerous," was only too true, realizing the situation (there was a public road-way on one side of the garden), I requested that the bees should not in any way be disturbed, and requested that a boy, man, or "scare-crow" should be placed near the hives and moved to a different

position from day to day, the object being to make them familiar, at least, with the appearance of a human figure. The desired end was attained, not altogether as I anticipated, but on August 14 the owner writes me: "Your suggestion to put up a hat and coat in front of hive of 11-tempered bees worked wonderfully. All the bad bees evidently stung the hat, we have had no stings since, although going near the hives."—British Bee Journal.

MANUFACTURED HONEY.

At the Nebraska state fair a great deal was to be heard about manufactured honey being sold at Lincoln, says E. Whitcomb of the "Telegraph," of Friend, Neb. It is strange that none of the bee-keepers of the state are able to secure samples of this wonderful production or to even get a glimpse of it. Like usual falsehoods, they run so fast that a railroad train cannot catch them.

We desire to remark right here that the manufacture of comb honey by machinery has never been accomplished, and probably never will be, whatever may be said to the contrary notwithstanding. A section of comb honey is even more delicate than an egg, and when any one is able to construct an egg, place a shell thereon and fertilize that egg so that it will hatch, then we believe that any one is able to manufacture and place upon the market a comb honey. The A. I. Root company of Medina, O., has for many years placed a standing order of \$1,000 for a single pound of honey comb made and filled and sealed over so as to be able to deceive any person of ordinary intelligence. Up to this time this offer has never been taken and perhaps never will be.

It is a fact that unprincipled persons do sometimes adulterate extracted honey, but to construct honey comb, fill it with either glucose honey or sugar syrup and then place thereon the cappings found on comb honey is a task so delicate that no one will likely be able to accomplish it. Since the advent of alfalfa honey upon the market the charges that comb honey is being manufactured have been renewed. Any one acquainted with alfalfa honey knows full well that it is a pure sweet and has not any of that flavor usually found with a great many kinds of honey produced by the bees, but when we purchase alfalfa honey, either comb or extracted, in the market we should not look for flavor and then charge that the whole mass is the product of some manufacturer where honey is being made in large quantities.

Bee-keepers have never been able, as yet, to manufacture honey comb, let alone the delicate job of filling it with syrup and afterward placing thereon the very delicate cappings. The job of filling honey combs with syrup or honey is one that no practical bee-keeper cares to attempt to seal it over. It is true that we do manufacture what is called in bee parlance comb foundations. This is as widely removed from honey comb as the east is from the west, and simply furnishes a foundation upon which the bees may build, and we counsel them to build straight, but that is as far as any one has been able to go.

In some places where honey is sold, a very good sample of comb honey, little of which is to be found upon the market, is shown the customer with the assurance that it is manufactured and is worth 30 cents per pound. A very inferior sample is placed beside it with equally as good an assurance that it was manufactured by the bees and is worth the same price. Of course, the customer is acquiring a wonderful amount of information, and of course takes the bees' honey, and at a profit to the seller probably twice what they would have been had the customer taken what was shown him as manufactured honey. Most all of us are able to agree that there are some tricks in all trades, but those which we ourselves are engaged in.

We confess to have met many people who have been deceived by comb honey, and we also confess our ignorance of its existence or even that we have ever been able to see a sample and would deem it a personal favor if some of our friends who are continually running across this manufactured article will send us a sample for inspection. We will mail them the full-blooded Italian or by the black or hybrid bees, and disclaim any desire to obtain a fill of honey at their expense.

In rendering beeswax use a tin, brass or copper vessel. An iron one will darken it.

**THE GLORY OF HEALTH.**

What is more pleasing to the eye than an athletic, clear skinned, deep chested man, ready to toil or play, with the free, easy grace of perfect health? The kind of man that goes on about his work, because he feels that way.

**WATKINS' VEGETABLE ANODYNE LINIMENT**

Will not make a lazy man muscular, but it will keep the body in such perfect condition that the food you eat, the work you do, will all help to build up a big, strong body. It is sold in the chest, followed by a troublesome cough that breaks down so many strong bodies. A dose of Watkins' Liniment will stop it all before the harm has been done. No running for Doctor, no paying big doctor bills. Use internally or externally for Colds, Coughs, Colic, Diarrhea, Dysentery, Cholera Morbus, Indigestion, Cuts, Burns, Bruises, for man or beast.

Watkins' Liniment is good for so many diseases because of the large number of valuable ingredients, each of which does its own work and does not interfere with the others. Let our agent leave a bottle at the house. If there is no agent in your neighborhood, write to us, and we will send you one free.

**A Valuable Gift.**

We have a beautiful Cook Book and Home Doctor that we send free to all. It is full of valuable recipes and good wholesome advice. Everyone is surprised that we can afford to send out such a complete and beautiful book free. Write to day. Send your name and address on a postal card.

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37 Liberty Street, Winona, Minn., U. S. A.

**WHITMAN'S** New Improved Porter **EAR CORN CRUSHER.**

It will crush Ear Corn with husks, wet or dry, frozen or soft, green or hard, at the astonishing rate of 800 to 1,000 Bushels per day, using from two to four horse power. It is easy to use, the ears are split and cut and husks torn and mixed with the Corn.

It is the most practical Machine for large Feeders.

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St. Louis, Mo.

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## Home Circle

Written for the RURAL WORLD:  
LIFE'S GARDEN.

I dreamed a dream, as I lay last night,  
Whose meaning I can but see.  
So I pass along, that others may read,  
The warning that came to me.

I dreamed that I walked in parts most  
green,  
That were lined with blossoms fair.  
So I took my choice, and I made no  
haste,  
But I picked the flowers there.

No sooner mine than I cherished not,  
And I tossed them quick away.  
Till at last, I filled my hands with some,  
I thought would last the day.

As I turned to leave a small voice said:  
"Take heed what you say or do;  
You have picked and trampled flowers  
rare,  
And, lo! in your hands is Rue."

So it is through life, this warning heed,  
We trample the good and the true.  
We clasp to our hearts the flowers gay,  
And find we have gathered Rue.

### FADS.

There are fads of all sorts—of dress, of  
literary taste, of manner. Fashion is a  
useful thing, in that it shows who are  
of themselves, who are happy if  
their things bear the stamp of "society's"  
approval. It is a decidedly interesting  
study as to who sets the styles,  
whether of the latest walk, or of the  
writer, even by those strong souls who  
choose to do their own thinking. These  
will do well if they keep from being con-  
spicuous while doing as they please.

One of the most curious phenomena is  
the fad of manner. It involves the whole  
mental and social attitude of its devotees  
to all the other devices and devices of  
barbarism. It has long been the vogue  
among the smart set to assume an air  
of huge boredom. It seemed so natural  
that those who, having nothing to want,  
should suffer the pangs of ennui and ex-  
hibit the cynicism and weariness of too  
much wealth and leisure, that we learn  
with surprise that it was largely an af-  
fection. The assumption of the lorg-  
nette and cold shake was, that having  
tasted all the sweets life had to offer, all  
else was flat, stale and unprofitable.

Now, all this is changed. It is no longer  
the thing to be bored and superficial.  
The cynicism, the indifference, the  
optimistic, hopeful. Isn't it great? No  
more snubs. No more—above all—no more  
vicious stabs in the back. One only  
speaks now of one's friends' virtues. How  
happy we are to welcome this change in  
the fashions, for empty as well society  
may seem, it is a far more pleasant  
and useful thing than the old-fashioned  
people who have had peculiar  
notions on this matter will now un-  
consciously come into style again, like  
sleeves. They may not know it, because  
they have had a reason for their faith-  
not a mode.

It was the real thing. At any rate, it is  
good to think that even as a fad, human-  
itarianism is to have an innings. Long  
may it wave. And then? Why not a  
compromise between sloppiness and senti-  
mentality and a compromise between the  
common sense and kind but judgmental  
discrimination—justice tempered with  
mercy—grace where it is merited and  
rebuke where it is needed?

And after that? It is one noble young woman,  
whose father left her an inheritance  
of energy with his millions, has written  
her name on the hearts of her admiring  
countrymen. And why? Because she goes  
ahead, untrammelled by convention, do-  
ing fine and useful things, in spite of her  
burden of wealth.

Let us hope that some day when the  
cheerful fad, and the common sense fad  
have been retired as no longer worthy,  
it will become the fad for every individual  
of taste and character to think ahead  
for himself, the prisoner of no social  
creed. When individuality and not imi-  
tation, will be the fashion. When the  
world will have progressed to that stage  
where good taste and refined judgment  
will permit each member of a harmonious  
society to go ahead with the eternal  
finesse of things that individualism will no  
longer run to seed in eccentricity, but  
every member of the whole community  
will work out his destiny, each in his own  
way, living above all things, a serene,  
useful and successful life.

### HUSKIN' BEE.

Editor RURAL WORLD: Dear Sir—  
Will you kindly inform me through your  
paper how to give a real, old-fashioned  
"corn huskin'." What hours, refreshments,  
etc., and oblige. Yours truly,

FRANK HEADLEY, JR.,  
Springfield, Mo.

Here is a fruitful theme for the mem-  
bers of our Home Circle, either sex, any  
age. Who can tell the best story of the  
old-fashioned "corn huskin'." We offer  
three prizes for articles on the above,  
as follows: For the best written article  
about "A Huskin' Bee," a copy of  
"Adopting an Abandoned Farm," by  
Kate Sanborn, or Prof. Plumb's book on  
"Indian Corn Culture." For the second  
best, a year's subscription to the "Ladies'  
Home Journal," or a copy of Prof.  
Peer's book on "Selling." For the third,  
a year's subscription to the RURAL  
WORLD. Letters must be under 1,200  
words and reach this office by October 29.  
In these days of improved corn harvest-  
ing machinery, the "huskin' bee" has a  
social rather than practical value. It is  
to be regretted that the good, old-fash-  
ioned observances are slipping away with  
the advent of utilitarian methods and the  
more conventional social functions. The

### DEAFNESS CANNOT BE CURED.

By local applications, as they cannot  
reach the diseased portion of the ear.  
There is only one way to cure Deafness,  
and that is by constitutional remedies.  
Deafness is caused by an inflamed con-  
dition of the mucous lining of the Eusta-  
chian Tube. When this tube gets inflamed  
you have a rumbling sound or imperfect  
hearing, and when it is entirely closed  
Deafness is the result, and unless the in-  
flammation can be taken out and this  
tube restored to its normal condition,  
hearing will be destroyed forever; nine  
cases out of ten are caused by catarrh,  
which is nothing but an inflamed condi-  
tion of the mucous membrane. We will  
give One Hundred Dollars for any case  
of Deafness (caused by catarrh) that  
cannot be cured by Hall's Catarrh  
Lure. Send for circulars, free.

F. J. CHENEY & CO., Toledo, O.  
Sold by Druggists, etc.  
Hall's Family Pills are the best.

"bee" was a famous institution in pioneer  
days. Every neighborhood was a mutual  
aid society, and whether a quilt was to  
be pieced, a barn raised or the harvest  
to be gathered and celebrated, each member  
of the little community was ready to  
help. We believe in progress and tele-  
phones, but there were some good old  
times and it is a pity that they should  
be forgotten. Reminiscent visions of  
Jack o' lanterns, pumpkin pie and apple  
cheese, red ears of corn and pink  
cheeks, dancing in the barn, molasses  
candy, moonlight rides—can anything in  
this fin de siècle age of trolley lines and  
rural routes be more conducive to the  
spirit of true neighborliness and com-  
radeship than the good old corn huskin'?

Written for the RURAL WORLD:  
A SOUTH DAKOTA RIDE.

One can read the descriptions of a coun-  
try, or can listen to accounts given of  
it by travelers, but to know it best one  
must go over the country himself, and  
this journey must be done with ears  
and eyes wide open. The writer has just  
completed a 300-mile drive over South Da-  
kota, in company with Mr. Chubbuck.

We left the Cheyenne River Agency, a  
week later, and arrived at the Rosebud  
Agency, both of these Indian reservations  
being in South Dakota. During the drive  
many stops were made to visit sub-sta-  
tions, farmers and field matrons. While  
en route we drove through some 200,000-  
acre pastures. Just small ones! Such facts  
give us a conception of the bigness of  
this great West.

The writer was impressed with the great  
number of prairie dog towns in this State.  
I wish we had counted the number passed  
en route. Beyond question they would  
have reached the hundreds, each town  
containing vast numbers of dogs. These  
amusing little animals are much despised  
by the cattlemen of this section. They  
ruin thousands of acres of the best grass  
lands, as they locate their towns in the  
flats where is found the best grass for  
the cattle. The cattlemen think that some  
time in the future a systematic effort will  
be made to exterminate them.

The prairie dog is a wily little fellow and  
very difficult to catch. He seems to be  
ever on the alert, and if any stranger ap-  
proaches, the dogs may be seen running  
for the mounds which surround the holes  
leading to their homes in the ground.

When the dog reaches the mound he  
halts and simultaneously waggles his lit-  
tle stumpy tail, and then, with a saucy,  
backward glance, darts into the hole with  
a catch-me-if-you-can air.

There is current in this section the story  
of a prairie dog, ground owl and  
rattlesnake constituting a happy family  
and peacefully living in harmony in the same  
hole. This is a tall story, and by the  
casual observer may be given credence.  
For when passing the prairie dog towns  
we found these two presumably arch en-  
emies of the prairie dogs occupying their  
territory, but, however, observation led to the  
conclusion that the owl and rattlesnake  
were living in the abandoned holes. On  
these grounds we also saw the coyote.

Thus it would seem that the prairie dog  
has need of his alertness to preserve his  
life. He was a never-failing source of en-  
tertainment to us when passing his town.  
The ride afforded opportunity to see  
both the Indian in his home life and the  
ranchmen in their homes. We have been  
given this privilege given a broader concep-  
tion of humanity. We wish we might be  
able to live for at least six months among  
these people. It is amusing to see the con-  
tempt these Western people have for the  
prosperous conventionalities of an Eastern  
city life. Their manner is at times an ex-  
pression of pity for people thus situated.

These ranchmen and their families almost  
glory in their life of deprivation of the  
so-called luxuries of life, and the fact  
that their household supplies are laid in  
but twice a year. Despite the fact that  
these families are from 70 to 90 miles from  
stores, they dispense hospitality with a  
generosity that puts to shame the city  
woman who lives just around the corner  
from the grocery store, or has her orders  
taken by the daily solicitor and sent to  
her by the delivery wagon. Yes, even the  
log house, containing but one room, was  
freely and gladly shared with us when  
the shadows of night and the unknown  
road over an unsettled prairie made it  
essential that we passing find a place to  
stop.

Mentioning roads recalls our experience  
in driving over these old Indian trails.  
South Dakota has numerous small riv-  
ers and creeks crossing its surface. Along  
these streams are the so-called breaks,  
and these are most picturesque, as they  
consist of large knolls (which seem like  
young mountains to those of us who are  
familiar with the Ozarks of South Mis-  
souri), and the deep draws, called locally  
"coulees," between. The old-time Indians  
and early government army officials were  
the road-makers, or more correctly speaking  
the road finders, of this section. The skill dis-  
played in this connection is marvelous.

At times the best accessible road was  
along the ridges of these mountain-like  
peaks. When coming out of the flat after  
fording Plum Creek, we suddenly found  
ourselves on the top of a small knoll, and  
from this point an upward glance showed  
the road far above us, looking like a  
narrow-gauge railroad. A further inspec-  
tion showed that it was the best possible  
exit from this flat to the prairie table-  
land, which we had to reach. We made  
the road by easy stages from the ridge  
of one knoll to another until we were at  
least 350 feet above the flat along the  
creek. At many points the buggy wheels  
were not more than 15 inches from the  
brink. Though the heart did palpitate,  
the view was magnificent. We had a care-  
ful driver and our confidence was such  
that the grandeur of nature banished our  
fears, and we paused to drink in the beau-  
ties of the scene. The autumn coloring on  
these knolls was soft and rich; no Oriental  
rug ever equaled it in richness; and  
down the canons the trees were clothed  
with gaudy autumn tints, forming a bor-  
der of striking beauty to the carpeted  
hills. It is only along the streams and in  
these deep ravines we find the trees.

We have ridden for hours on treeless  
prairies, but even these have their charms,  
for they give a conception of the vastness  
of our beloved land. In the next com-  
munication I'll write of some of our visits  
to the homes of the South Dakota ranch-  
men.

MRS. LEVI CHUBBUCK,  
Rosebud Agency, S. D.

APPLE JELLY AND MARMALADE  
FROM CIDER.

Editor RURAL WORLD: In your Sep-  
tember 17 issue I find an article headed  
"Utilizing Apples." Please tell us how to make apple jelly  
and marmalade from cider. It may be  
worth something to us, as we have lots  
of apples going to waste. Also, is it nec-  
essary to put them up in sealed cans, or  
will they keep in barrels and kegs? Yours,  
J. L. HUDSON,  
Lebanon, Mo.

Believing that making apple jelly from  
cider is a rather unusual and difficult op-

eration, we wrote to a gentleman in New  
York State, who has become famous for  
his apple jelly, sorghum and maple  
sweets and other pure food products,  
which command a high price in the New  
York City market. We doubt from his  
answer below whether this process will  
be available for the average housewife,  
but it is interesting and containing the  
scientific principles of jelly-making. It  
may be possible to adapt the method to  
small circumstances and thus be of value  
to the farm housekeeper.

"Editor RURAL WORLD: I can re-  
count my way of making apple jelly and  
the conditions which insure success, but  
the trouble would be that they are not  
available for the average housewife.

"Two indispensable conditions for good  
jelly are ripe fruit and a low temperature.  
Not higher than 50 degrees, while from 40  
to 30 is much better.

"I use an ordinary cider mill for ob-  
taining the juice, which is passed  
quickly as possible through a fine strainer  
or evaporator. Use fire heat, in passing over  
which it is reduced to the proper con-  
sistency or density to form a jelly when  
cool. My plan is a large Cook evaporator  
4 feet wide and 20 feet long, from which  
I can take from 1,200 to 1,500 pounds of  
jelly per day of work.

"So, you see, my formula is outside the  
scope of the common housewife. New  
cider or apple juice begins to ferment as  
soon as expressed. The rapidity of the  
change depends upon the temperature of  
the air. Hence the necessity of a low de-  
gree, as the formation of alcohol destroys  
the jelly principle in the juice, conse-  
quently I use a formula which yields more  
any faster than I can pass it over the  
pan.

"When the weather is below freezing  
there is not the necessity for a speedy  
working up of the cider, but I never let it  
remain over night, always finishing the  
process of the common housewife.

"I work up from 200 to 250 bushels of  
apples per day. So, you see, the old man  
has to hustle these days.

"You will now see that I am not pre-  
pared by experience to help the party  
making the inquiry. I might make a fail-  
ure if I should attempt jelly making with  
family utensils. A copper boiler or por-  
celain kettle, a cool day, cider direct from  
the press, good ripe fruit, a mixture of  
sugar and sugar, a saccharometer to test  
the density, which should rise in the hot  
liquid anywhere from 20 to 25 degrees.

"If you wish to use sugar for sweeten-  
ing in the place of sweet apples, it should  
be granulated, in the form of heavy  
syrup, and put in the hot jelly, after re-  
moving from the fire stir thoroughly and  
pour in the packages, while hot. And  
after that I will not guarantee it to be  
"Meekle's Apple Jelly."

"If the facts expressed can be of ser-  
vice to anyone, all right, they are wel-  
come to them. If it did take me years to  
make them a success."

SAAC MEKEEL.

Poplar Ridge, N. Y.

Apple marmalade or butter is a much  
simpler proposition, and any housewife  
may convert windfalls or unmarketable  
fruit into "good stuff," remembering that  
the better the material, the better the  
product. Here is a formula which looks  
all right, but we do not vouch for it.

"Ten gallons of cider, half and skim.  
Add eight gallons of corned apples. Boil  
down until smooth. Add granulated sugar  
to taste, say eighteen pounds."

Jelly or butter will keep in pails or  
tubs. If any of our readers have any  
suggestions to offer on the above they  
will be welcomed.

Written for the RURAL WORLD:  
MY CHILDHOOD'S HOME.

After reading in recent issues of the  
RURAL WORLD several excellent arti-  
cles on the benefits of the apple to the  
home, memories come flooding back to  
my mind of my visit two years ago to  
the old Missouri home of my childhood.  
To one who has not experienced the plea-  
sures of a return to the playgrounds of  
youth after a lapse of 20 years inter-  
loping between childhood and mature  
manhood or the telling of frighten-  
ing stories by ignorant nurse maids,  
no, cannot be too sternly and promptly  
checked. If we wish our children to go  
to bed happy, when nighttime comes, we  
should carefully guard against any bad  
impressions being connected with their  
time.

More than 20 years ago, the village of  
the future will be the village of the past,  
now who shrink from sleeping alone in  
a dark room, for the childish impressions  
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Mothers will find "Mrs. Winslow's Soothing  
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scientific manner, farming, horticulture,  
forestry, or dairying, or many other out-  
door labors, will command the man who  
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terday that with my brothers I had driv-  
en the cows to water down on the branch.  
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pitched our tent, made of the "saddle  
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two trees, but how close they seemed! When  
we used to "coon it" on top of the gate  
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grow the relative size of objects decrease.

My earliest recollection of the deer range  
was of a tract of land covering several  
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fully shrunken.

I had expected to see many changes, but  
while some old houses were gone and new  
ones in other places, the hills and valleys,  
rocks and trees were the same, and had  
a pleasant memory for all the mem-  
ories of childhood are pleasant. Who is  
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happy hours with other than pleasant  
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and is now a free man, or yet a beggar  
who has become a millionaire, he will  
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"best days" in point of genuine happi-  
ness. It is then that with minds free from  
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always of a "land of plenty." And reading  
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old friends, reminding me so often of  
the huckleberries, apples, pawpaws, etc., that  
we used to gather when the leaves had  
turned brown and red.

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Russell Sage was 56 years old on Au-  
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Don't let go of a good thing. Every man  
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lots of them. But the man who succeeds  
is the man who sees his mistake a little  
quicker than any one else, and who rushes  
in and corrects it."

### THE NAUTILUS.

Build these more stately mansions, oh, my  
soul,  
As the swift seasons roll. Leave the low  
vaulted past.  
Let each new mansion, nobler than the  
last.

Shut thee from heaven with a dome  
more vast,  
Till thou at length art free; leaving thine  
outgrown shell  
By life's unrelenting sea.

—Oliver Wendell Holmes.

Written for the RURAL WORLD:  
MENDING HAND-PAINTED CHINA.

A young teacher just commencing to  
give lessons in china painting has written  
me to send my recipe for mending hand-  
painted china, she having seen pieces  
mended successfully with this cement.  
When one is so unfortunate as to break a  
piece, after spending days on a set, it is  
some consolation to be able to mend it.  
I have had pieces mended with it last for  
years.

It is made thus: Mix plaster paris and  
a strong solution of gum arabic together  
until it forms a thick paste. Unite the  
broken edges carefully, putting enough of  
this paste on with a small brush to hold  
the edges firmly set away to dry. When  
it is necessary to wash such pieces never  
put soap on them, but wash with rain  
water and a little borax and handle very  
gently; rinse in clear warm water, and  
wipe dry with an old soft linen cloth, and  
polish with tissue paper. Such pieces will  
serve you for years and will repay you  
ten-fold for your trouble.

"KENTUCKIENNE."

Written for the RURAL WORLD:  
NEAT AND STYLISH DRESSING.

Did you know, my young sister woman,  
that neat and stylish dressing is far  
more a matter of care and thought than  
money? and that any girl can manage to  
dress tastefully on a small income if she  
understands the art of cleaning, renovat-  
ing and mending her small belongings?

You just try one year and see how much  
more pin money you will have at the  
close of the year. The one item of clean-  
ing your gloves; then comes your lace,  
ribbons, vels, etc. will save you a great  
deal. When you wish to clean your kid  
gloves, white ones, first damp every small  
rip and use the cotton thread, color of  
the glove, instead of silk thread. It will  
not hold the seams together, but slips and  
breaks; then clean them by washing in  
gasoline. Put them on your hands and  
wash carefully, and rinse in clear gaso-  
line and dry them on your hands. When  
nearly dry take them off and dry in the  
open air. Your ribbons can be cleaned in  
gasoline, and wrap them while wet tight-  
ly around a smooth bottle and set in the  
open air. White vels may be washed in a  
light suds by pressing between the hands  
and squeezing, but never rub them. When  
they look clean, rub them in clear water  
slightly blueed, with a little sugar added  
to give the right stiffness. Dry by pinning  
it evenly over some smooth dish and dry in  
the open air. The little white collars and  
neckties may be made beautifully white  
by washing in suds made of a pure soap  
and rain water. So can your lace be  
washed in this suds and dried on a bottle.

S. H. H.

A WARNING TO MOTHERS.

Bedroom punishments for children are  
extremely bad, and the shutting up of  
the little ones in darkened rooms and  
cupboards is perfectly wicked. This is  
the cause frequently of much unhappi-  
ness in after life. The telling of frighten-  
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More than 20 years ago, the village of  
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happy hours with other than pleasant  
thoughts; for though he was born a slave  
and is now a free man, or yet a beggar  
who has become a millionaire, he will  
ever think of the days of his youth as his  
"best days" in point of genuine happi-  
ness. It is then that with minds free from  
the cares of life, with a mother's loving  
care and teachings, and a heart full of  
hopes and plans of what we will do  
when we get big, that impressions are  
formed that act as an anchor to our im-  
petuous natures, and a reminder of which  
always causes us to think that all man-  
kind is a little better than we are wont to  
believe. My impressions of Missouri are  
always of a "land of plenty." And reading  
the RURAL WORLD is like seeing  
old friends, reminding me so often of  
the huckleberries, apples, pawpaws, etc., that  
we used to gather when the leaves had  
turned brown and red.

H. F. GRINSTEAD.

Russell Sage was 56 years old on Au-  
gust 4. He worked hard all day, and gave  
out this advice on how he felt toward op-  
portunity. "Always pay attention to  
business. I have done it, and have done  
pretty well, you will admit. Be on the  
lookout for opportunities always. Believe  
that you can do it. Hang on to them  
if it drags your nails out by the roots.  
Don't let go of a good thing. Every man  
must make mistakes. I have made them,  
lots of them. But the man who succeeds  
is the man who sees his mistake a little  
quicker than any one else, and who rushes  
in and corrects it."

S. H. H.

A WARNING TO MOTHERS.

Bedroom punishments for children are  
extremely bad, and the shutting up of  
the little ones in darkened rooms and  
cupboards is perfectly wicked. This is  
the cause frequently of much unhappi-  
ness in after life. The telling of frighten-  
ing stories by ignorant nurse maids,  
no, cannot be too sternly and promptly  
checked. If we wish our children to go  
to bed happy, when nighttime comes, we  
should carefully guard against any bad  
impressions being connected with their  
time.

More than 20 years ago, the village of  
the future will be the village of the past,  
now who shrink from sleeping alone in  
a dark room, for the childish impressions  
of ghosts and evil spirits attacking them  
in the dark unconsciously returns to  
them in the still hours of the night.

lean and fat. Scrape the rind, cut in half-  
inch strips, bury







